

**WE CLAIM:**

1. A method for glazing foods comprising the steps of:
  - a) applying a solution containing from about 25% to about 65% by weight of a glaze base containing a converted starch to the food;  
5 and
  - b) drying the food;  
wherein the glaze base has a funnel viscosity, measured at 19%  
solids using a standard funnel, of between from about 7 to less than  
20 seconds.
- 10 2. The method of Claim 1 wherein the glaze base has a funnel viscosity  
of between about 7 to about 15 seconds.
3. The method of Claim 3 wherein the glaze base has a funnel viscosity  
of between about 7 to about 10 seconds.
4. The method of Claim 1 wherein the glaze base further comprises a  
15 low molecular weight carbohydrate having less than 10 sugar units.
5. The method of Claim 3 wherein the glaze base has a DE greater than  
about 20.
6. The method of Claim 1 wherein the converted starch is a waxy  
starch.
- 20 7. The method of Claim 1 wherein the converted starch is a chemically  
modified starch selected from the group consisting of acetylated,  
hydroxyalkylated, phosphorylated, succinate and substituted succinate  
derivatives.
8. The method of Claim 5 wherein the converted starch is prepared by  
25 enzymatically hydrolyzing a base starch with a combination of alpha-amylase

and another enzyme.

9. The method of Claim 8 wherein the another enzyme is selected from the group consisting of beta-amylase and glucoamylase.

10. The method of Claim 9 wherein the glaze base consists essentially of  
5 the converted starch and a 30% solids solution of the converted starch demonstrates a Brookfield viscosity increase of less than 10% over five days time.

11. The method of Claim 9 wherein the base starch is hydrolyzed via the dispersion method with beta-amylase to give a partially degraded starch  
10 having a flow viscosity of between about 20 seconds to about 30 seconds; and the partially degraded starch is then treated with alpha-amylase.

12. The method of Claim 11 wherein the partially degraded starch has a flow viscosity of between about 20 seconds to about 25 seconds.

15. 13. The method of Claim 9 wherein the base starch is hydrolyzed via the slurry method with alpha-amylase to give a partially degraded starch having a flow viscosity of between about 50 seconds to about 80 seconds, and the partially degraded starch is then treated with beta-amylase.

14. The method of Claim 13 wherein the partially degraded starch has a  
20 flow viscosity of between about 50 seconds to about 60 seconds.

15. The method of Claim 1 wherein the glaze base contains from about 10 to about 30 % by weight of the converted starch.

16. A process for preparing a converted starch comprising enzymatically hydrolyzing a base starch with a combination of alpha-amylase and another  
25 enzyme in an amount for a sufficient time to achieve a funnel viscosity,

measured at 19% solids using a standard funnel, of between from about 7 to less than 20 seconds; and a DE of greater than about 20; whereby a 30% solids solution of the converted starch demonstrates a Brookfield viscosity increase of less than 10% over five days time.

- 5      17.     The process of claim 16 wherein the base starch is hydrolyzed to a funnel viscosity of between from about 7 seconds to about 15 seconds and a DE of between greater than about 20 to about 40.
18.     The process of Claim 17 wherein the base starch is hydrolyzed to a funnel viscosity of between from about 7.0 seconds to about 10.0 seconds.
- 10     19.     The glaze base prepared according to Claim 18.
20.     A glaze for foods comprising the glaze base of Claim 19.
21.     The glaze according to Claim 20 wherein the food is selected from the group consisting of pastries, bread, rolls; buns, cookies, crackers, breadsticks, croissants, bagels, Danish, pie components, snack products and
- 15     confectionaries.